



MISSION HILL

FAMILY ESTATE

LEGACY COLLECTION 2015 COMPENDIUM

The Ultimate Expression of the Okanagan Valley.

A COMPENDIUM is a compilation of concise items on a subject, in our case, the combination of soil, climate, clone selection, and hand-harvesting of grape clusters to create this unique wine. The fruit was selected from specifically designated blocks within our vineyard estates in Osoyoos (100%) where the porous soil forces the vines to search for nutrients. This struggle results in elegant and luscious fruit. Following fermentation and extended maceration, this wine was aged for 15 months in French oak barrels. 20 barrels produced.

VINTAGE REPORT

The weather in 2015 was pretty close to perfect for grape growing. It began with an early, mild spring with budburst two weeks early. In September, temperatures cooled to near normal providing a long and plentiful harvest which continued into the first couple of weeks of October. Overall, the extended harvest period allowed for uniform ripening.

FLAVOUR PROFILE

On the nose, notes of black current and fresh cassis bound from the glass with impressions of cedar and liquorice. The palate shows an intense depth of ripe dark fruit highlighted by dried herbs. The wine is structurally complete with fine and explicit tannins that support the powerful body resulting in a long, persistent finish.

VARIETALS | Cabernet Sauvignon (48%), Merlot (30%),
Cabernet Franc (22%)

ESTATE | Osoyoos (100%)

FERMENTATION | Fermentation & extended maceration in small
French Oak Fermenters

MATURATION | Aged in French oak barrels for 15 months

CELLARING | Optimal until 2028

ABV | 14.9% **TA** | 5.9 g/L **PH** | 3.78

